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Mar 31, 1978

DERWENT-ACC-NO: 1978-34449A

DERWENT-WEEK: 197819

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TITLE: Preserving colour of fish egg or meat - by contact with aq. soln. of sodium chloride, alkali e.g. sodium carbonate or bi:carbonate, and buffer

PATENT-ASSIGNEE:

ASSIGNEE

CODE

HARADA K

HARAI

PRIORITY-DATA: 1976JP-0109363 (September 13, 1976)

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PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

☐[JP 53034957 A](#)

March 31, 1978

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INT-CL (IPC): A23L 1/27

ABSTRACTED-PUB-NO: JP 53034957A

BASIC-ABSTRACT:

Prevention of colouring or decolouring of fish-egg (I) or meat (II) comprises contacting of (I) or (II) with an aq. soln. contg. NaCl alkali (III) and buffer (IV), at a chilled temp. Examples of (III) are NaHCO₃, Na₂CO₃, The pH of (I) or (II) should be maintained between 7.3-7.5 by the addn. of (IV).

Sodium nitrite and synthetic tar pigment have been used as colouring agent for salted (I), ham and sausage The appearance of (I) and (II) can be maintained good as samely as those threatened by NaNO₂ and/or synthetic tar pigment.

TITLE-TERMS: PRESERVE COLOUR FISH EGG MEAT CONTACT AQUEOUS SOLUTION SODIUM CHLORIDE ALKALI SODIUM CARBONATE BI CARBONATE BUFFER

DERWENT-CLASS: D13

CPI-CODES: D03-A02;

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